The Woman's Page of The Times-Dispatch

The Pleasures of the Fireside

A fireside presupposes a home and homely suroundings. It also presupposes a home lover, a person who sits by the fireside and loves its clear blaze, and can build castles or see pictures in the flames and the red coals, when the heart of the fire is glowing.

and can build castles or see pictures in the flames and the red coals, when the heart or the fire is glowing.

The dreside doesn't mean a radiator, or a hot water system, of gas logs, or an electrical heating apparatus. These are all very fine in their way, and come neputarly under the head of what is known as labor-saving contrivances. The fireside is not labor-saving, or even economical. It is a luxury in its way. But to those who indulge in its pieasures it seems an investment that repays time and labor and money expended on it.

It would be hard to say when a fireside is most enjoyed. It is certainly a pleasant companion in the early morning hour. Breakfast is partaken of with greater zest to an accompaniment of the cheerful song with which a fireside begins its morning work, bringing out reflective brightness from the breakfast table furnishings, and keeping time with the conversational hum around the board.

But a seat on the rug in the gloaming, a circle gathered in the insimate evening association, tastes the full flavor of confidence that the neighborhood of the fireside inspires. Everything disagr: bis and jarring and inharmonosis is shut out. Secrets, tender confidences, interchange of thought, all these are born of the time and the surroundings, and hearts are drawn closer and life seems sweeter while the hour lasts.

Firesides are a survival. They have no part or place in the highly ornate modern buildings in which up-to-date conveniences and arrangements have taken their place. Firesides have mostly gone, but they have taken something with them in their going. The spirits of the fireside, the household gods to whom the ancients paid reverence, whose protection and blessing rewarded conjugal and filial affection, are conspicuously lacking. Around the radiators families do not gather as of yore, and oftener than otherwise the day draws to its close without a renewal of that intercourse which renders, or should render, home so dear to its indwellers.

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newal of that intercourse which renders, or should render, home so dear to its indwellers.

The fireside is an emblem of hospitality in the truest sense, the hearty, neighborly sense that is whole-souled and generous. Such hospitality is also a survival and unique in its way. It has gone out of general use in the jostle and hurry-burly of the day. It's rasity renders "I all the mire approciated when it goes along with the dancing, leaping flames, and answers to the cheerfulness they symbolize.

The fireside has been a home feature since first humanity began to live indoors, under the roofs and within walls. The great Yule log has sent its sparks up the chimney's throat, and roared its defiance to wind and storm since the earliest Ohristmas celebration. Christmas would not seem like Christmas without its fires and firesides, with its rows of stockings for little gift-receivers to pounce upon and go into in the early dawn of Christmas morning.

This being the case it would not seem.

morning.

This being the case, it would seem best that there are a few firesides left, and a few old-fashioned folk who still are given to dreaming beside them, and sharing over them with their friends the best they have to bestow of sympathy and love.—The Passerby.

Blis of Wisdom.

His of Wisdom.

At a wedding in our family the bride was showered on her way to the carriage with colored confetti. It was raining, and wherever the confetti fell it left either a red or a blue spot. The spots were indelible. Several guests had light dresses ruined, white confetti is much prettier, resembling, as it does, a snow storm, and can do no harm to clothes.

physician recommended placing a large handful of cotton batting in a steamer until it is light and moist, then drying it partially and using it as an ordinary duster. The damp cotton holds the dust. Each duster should be burned after it is used.

ed, rub a little fat of some kind, such as lard or cold cream, around a sound as lard or cold cream, around a sound cork, before inserting it in the bottle, and the cork will pull out easily. The fat excludes all air. Glass stoppers should be treated in the same way.



For dusting the sick room, our family

After a bottle of glue has been open

In the control process of the control process I became a possessor recently of



THREE TAILORED SUITS FOR EARLY FALL

L'Art de la Moda

Difference Between Them Men live one life at a time. In early nanhood they live in the future-a life

of dreams, visions, hopes, sentiment.

old age they live mostly in the past Timid, in their waning power, they essay no mighty deeds, but dream over

the dreams and fight over the fights of their splendid days. Is it not so?

asks a prominent writer of to-day. He

How different from woman's life-or

so it seems to me. If I have observed truly, women live their lives from

goes on to say:

riage will average very much better in Concentrating on their lifework; mak-



Where Have They Gone

A class of women of a former day, familiar figures in Southern households, were the spinsters of the famfly, who sat, knitting in hand, beside the fire, quiet, well-bred, intelligent, ready at a moment's notice to join in conversation, or, if quiet was demanded, to remain silent.

To them the children went in moments when they desired sympathy, at times when a burdensome secret or responsibility must be shared. Young girls turned to them about ad-vice for their evening gowns and never falled in obtaining assistance

vice for their evening gowns and never falled in obtaining assistance desired.

For knitting was not the spinster's sole accomplishment. It was her relaxation, the accompaniment that harmonized with her spicy little dish of gossip among her intimates, when heads drew close together and chairs gently swayed back and forth, whils heels were turned and toes narrowed in the forming of the stocking under deft spinster fingers.

The spinster names, chosen from old English appellations, went well with the orris root that scented the spinster's reticule. There were Aunt Hetty, Aunt Polly, Aunt Peggy, Aunt Sally among the knitting contingent.

The names, the spinsters and the knitting have alike gone out of fashion. There is no longer a household nook appropriated to the use of these dear old gentlewomen, with their white hair, their soft voices, their quaint gowns and their snowy kerchiefs, as truly an aristocracy in their way as the grand dames of the Fauberg St. Germain.

The world is too busy, too full of self-centredness to notice the absence of the spinsters. Or some thoughless young soul may exclaim, "My, what a relief, not to see the monotonous movement of the rocking-chair and hear the click, click of knitting needles. I declare I cannot tell you have the hings worried me." And the realization comes that people have different ways. The robins come in the spring, and chirp of summer weather, but the aunties that used to knit are no longer here to listen to the robin's story.

Where have all the old aunts gone

Where have all the old aunts gone
Who used to come together,
With their blue-checked aprons on,
In the summer weather?
Round some neighbor's living room
Quite contented sitting,
Almost every afternoon,
And always with their knitting.

And echo answers-where? REQUESTED RECIPES.

Grape Julce.

Weigh the grapes and for each ten pounds use three pounds of sugar. Pick the grapes from the stems put in an agate or porcelain kettle with about five pints of water to a peck of grapes. Cover and bring slowly to the boiling point, stirring occasionally, and when boiling hot throughout, turn into a heavy bag and let drain; when cool press out all the julce remaining, add the sugar, heat to boiling point, skim and store in jars or bottles. The sugar may be omitted.

Iced Coffee.

Iced coffee as served in most good restaurants is merely strong black coffee chilled in a water cooler or freezer and served with chopped ice, croam and sugar. The first requisite is to make it sufficiently strong, as it seems to need greater strength cold than hot. It may be frapped as follows: Dissolve one and one-half cupfuls of sugar in one quart of cream and put in the freezer. Do not stir. As soon as the coffee is frozen to the consistency of mush serve in glasses.

Cottage cheese was formerly known as pot cheese. An old recipe reads: Scald sour milk until the whey rises to the top, pour it off or skim out the curd, place in a cotton cloth or bag and hang it up to drain five or six hours; do not squeeze it. After the whey has all dropped out put the curd in a bowl, salt to taste and work in butter and a little cream; mold into balls or pats.

Brown Nut Bread.

Mix one and one-half cupfuls of wheat flour with one-half cupful of corn meal and two cupfuls of graham flour. Add two teaspoonfuls of paking powder and one-half cupful of solt. Add to the flours two cupfuls of sweet milk, one-half cupful of molasses, When well mixed add one cupful of fincie chopped walnut meats. Bale in a moderate oven for one hour.

Sugar and one-half cupful of molasses, when well mixed add one cupful of finely chopped walnut meats. Bake in a moderate oven for one hour.

Apple Cream Filling.

Apple cream filling for cakes is as delicious as it is unusual. For every half-pound of the fruit that has been neeled, cored and silced, take twice the weight of sugar, half a cupful of water and the grated rind of a lemon. Cook slowly for three hours, when it will be thick Add the juice of the lemon and cook slowly about fifteen minutes longer, stirring continually

of dreams, visions, hopes, sentiment. In middle ago they live in the present concentrating on their lifework; making a record, Cashing in on early dreams; little time for sentiment. In old age, they live workly in the model, and dedd when it is used for the latter purpose.

How to Get Rid of Catarrh

A Simple, Safe, Reliable Way, and it Costs Nothing to Try.

young womanhood to the beautiful Those who suffer from catarrh know finis. Every day is all-round, complete its miseries. There is no need of this suf-fering. You can get rid of it by a simple safe, inexpensive home treatment discov-ered by Dr. Blosser, who for over thirtyand lived to the limit. No day passes

Inis. Every day is all-round, complete and lived to the limit. No day passes without its stroil through the past—So sad, so sweet,
The days that are no more.
No day passes without its dreams for other days to be. And each passing day, however active in the tasks of every day—nay, every hour of every passing day—in a woman's life it seems to me the heart life, the life to freetiment, keeps step with the mind life and the body life.
What a pity men cannot live this threefold life! What a pity for the men! But especially, what a pity for the word in the eyes of uncared-for wemen in the presence of the rare and rarely-cared-for woman. And how a man robs himself when he no longer shows how much he really cares! For men do care.

No man would barter his wife for honor and riches if compelled to characterial to be a state of the constantly blowing your nose and spitting.

If you want to test this treatment without that stopped-up feeling that all caterial headings of the same for the word was a man robs himself when he no longer shows how much